

MENU SUGGESTIONS VINEUM per 2024-02-07

Groups of more than 6 persons are requested to inform us of their menu choice(s) at least 48 hours in advance.
If you are having dinner with more than 6 persons, you have the option to choose between the below menu suggestions.

Groups consisting of more than 20 persons should make the same choice per course for the entire group, based on Menu A, B or C (or a six-, seven- or eight-course menu).

We of course take food allergies or intolerances into account.

Menu A (3-Courses choice menu, Michelin Bib Gourmand) 🍷 € 45,-

Lightly cooked salmon fillet with nutmeg, chicory, orange, creamy dressing and sorrel oil

or

Rouleau of duck rilette wrapped in brioche bread, duck prosciutto, daikon radish salad, mustard and herb vinaigrette

Poached skrei (winter cod) fillet with parsnip-kombu cream, fried egg noodles, anise mushrooms and hibiscus beurre blanc sauce

or

Bresse chicken, olive & tarragon terrine with turnip puree, olive crunch, tarragon oil & Noilly Prat poultry jus

(supplement: pan-fried duck liver € 10,-)

Carrot cake with Ras el Hanout, orange-mint Panna Cotta, Cointreau soaked sultanas and sour cream sorbet

or

Various European cheeses with condiments

Menu B (4-Courses choice menu) € 55,-

Lightly cooked salmon fillet with nutmeg, chicory, orange, creamy dressing and sorrel oil

or

Rouleau of duck rilette wrapped in brioche bread, duck prosciutto, lettuce salad, mustard and herb vinaigrette

Caramelised scallop with polenta, manchego corn truffle, nachos, Jalapeño oil and beach crab sauce

or

✓ Tagliatelle with fresh truffle, cream, rocket cress & Parmesan cheese © 2014

Poached skrei (winter cod) fillet with parsnip-kombu cream, fried egg noodles, anise mushrooms and hibiscus beurre blanc sauce

or

Bresse chicken, olive & tarragon terrine with turnip puree, olive crunch, tarragon oil & Noilly Prat poultry jus

(supplement: pan-fried duck liver € 10,-)

Carrot cake with Ras el Hanout, orange-mint Panna Cotta, Cointreau soaked sultanas and sour cream sorbet

or

Various European cheeses with condiments

SIDE per 2-4 persons € 5,-

✓ Homemade potato fries with mayonnaise

Please inform us of any dietary requirements or allergies before ordering

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Menu C (5-Courses choice menu) € 69,50

Lightly cooked salmon fillet with nutmeg,
chicory, orange, creamy dressing and sorrel oil

or

Rouleau of duck rilette wrapped in brioche bread,
duck prosciutto, lettuce salad, mustard and herb vinaigrette

Caramelised scallop with polenta, manchego
corn truffle, nachos, Jalapeño oil and beach crab sauce

or

Procureur Calipso[®] with Jamaican oxtail pie,
fried banana, Gingerbeer sauce

 Tagliatelle with fresh truffle, cream, rocket cress & Parmesan cheese © 2014

Poached skrei (winter cod) fillet with parsnip-kombu cream,
fried egg noodles, anise mushrooms and hibiscus beurre blanc sauce

or

Bresse chicken, olive & tarragon terrine with turnip puree,
olive crunch, tarragon oil & Noilly Prat poultry jus

(supplement: pan-fried duck liver € 10,-)

Carrot cake with Ras el Hanout, orange-mint Panna Cotta,
Cointreau soaked sultanas and sour cream sorbet

or

Various European cheeses with condiments

Menu 6 | 6-Courses € 82,50

Chef's favourites of the season

Menu 7 | 7-Courses € 95,-

Chef's favourites of the season

Menu 8 | 8-Courses € 109,50

Chef's favourites of the season

SIDE per 2-4 persons € 5,-



Homemade potato fries with mayonnaise

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